

CAPE COD *house*



Menu

LAFAYETTE, CALIFORNIA

Appetize

Crab Meat Cocktail.....	.60
Shrimp Cocktail60
Lobster Cocktail65
Seafood Cocktail60
Eastern Oyster Cocktail.....	.65



CRACKED CRAB, Mayonnaise
EASTERN OYSTERS ON HALF

Special Today!



EASTERN OYSTERS
 or
 CHERRY STONE CLAMS ON THE
 HALF SHELL (6) \$1.25

LAKE SUPERIOR WHITEFISH
 \$3.00

FRESH FLORIDA POMPAÑO
 \$3.50

Soups

Coney Island Clam Chowder.....	.25
Clam Broth en Tasse.....	.25

French Onion Soup au Gratin.....	.65
Clear Green Turtle Soup.....	.60

Salads

"CAPE COD HOUSE" Special Tossed Salad with Crab Meat, Prawns and Anchovies—

Our On Gourmet Dressing.....	1.00
Shrimp or Crab Meat, Louis.....	1.75; Half 1.00
Half Avocado Filled with Crab Meat.....	1.65
Tomato Stuffed with Crab Meat or Shrimps, Louis or 1000 Island Dressing.....	1.65
Chilled Heart of Lettuce.....	.50
Sliced Tomatoes.....	.50
Vegetable Salad.....	1.00
Lobster Salad	1.85
Crab Salad	1.85

SMALL CAPE COD or VEGETABLE SALAD..... .65 (Served with Entrees only)

French Dressing or 1000 Island — Roquefort 25¢ Extra

BROILED
AFRICAN LOBSTER TAILS
 SERVED WITH DRAWN BUTTER
 and CURLY-QUE POTATOES
\$3.25

1 LB.
 BABY EASTERN LOBSTER
 Served with drawn butter
 and Curly-Que Potatoes
\$3.00

"Cape Cod House" Specialties

The Epicure's Delight

All Fish subject to season

*LOBSTER THERMIDOR, Baked in Shell.....	2.50
*MOUNTAIN TROUT, Saute Meuniere.....	2.95
*BAKED EASTERN OYSTERS, Rockefeller.....	2.00
*SHAD ROE with Rasher of Bacon.....	2.40
PRAWNS TAHITI with Wild Rice in Casserole.....	2.00
*BAKED FILET OF SOLE (with Oysters, Prawns and Mushrooms, Marguery).....	2.00
FROG LEGS, Saute Noisette.....	2.70
Pan Fried Lobster, Fines Herbes.....	2.50
Deviled Crab au Gratin.....	2.40



Shell Fish

*Crab Legs, Saute Meuniere.....	2.40
Crab Meat Newburg en Casserole.....	2.00
*Fried Prawns, Tartar Sauce.....	1.60
*Abalone Steak, Dipped in Egg, Saute Meuniere	1.85
*Fried Eastern Scallops, Tartar Sauce.....	1.60
*Combination Seafood Plate, Eastern Oysters, Scallops, Prawns and Filet of Sole.....	2.50
Crab Meat au Gratin, Mornay.....	2.00
Crab Meat, Prawns or Shrimps in Curry with Steamed Rice en Casserole.....	2.00
Crab Meat, Prawns or Shrimps Creole with Steamed Rice en Casserole.....	2.00
*Broiled Baby Lobster, Drawn Butter.....	2.50
Lobster Newburg en Casserole.....	2.50

Fish . . . Grilled, Deep Fried and Saute Meuniere

*Sand Dabs or Rex Sole, Saute Meuniere.....	1.60
*Grilled Salmon Steak, Maitre d'Hotel Butter.....	1.60
*Filet of Sole, Tartar Sauce.....	1.60
*Grilled Halibut Steak, Parsley Butter.....	1.60
*Fresh Filet of Red Snappers, Lemon Butter.....	1.60
*Swordfish Steak, Grilled, Hazelnut Butter.....	1.75

All items marked (*) are served with our famous French Fried "Curly-Q" Potatoes

Fish (Poached or Baked)

POACHED HALIBUT or SALMON STEAK, Hollandaise Sauce	2.00
BAKED HALIBUT with Spinach and Cheese Sauce, Florentine	2.00
POACHED FINNAN HADDIE, Drawn Butter.....	1.60
BAKED FILET OF SEA BASS with Tomatoes and White Wine Sauce, Duglere.....	1.60
FILET OF SEA BASS, Lemon Butter.....	1.60

Parsley Potatoes served with above orders

Oysters and Clams

Eastern Oyster Stew with Milk.....	1.25	Hangtown Fry	1.75
Eastern Oyster Stew with Cream.....	1.35	Steamed Clams (Plain).....	1.35
Fried Eastern Oysters, Tartar Sauce.....	1.75	Steamed Clams (Bordelaise).....	1.50
Baked Eastern Oysters, Kirkpatrick.....	2.00		

SMALL CAPE COD or VEGETABLE SALAD..... .65 (Served with Entrees only)

Meats and Poultry

SALISBURY STEAK, freshly ground Top Round, <i>grilled to your liking</i>	2.25
FRIED CALF'S LIVER smothered in Onions or with Rasher of Bacon.....	2.40
LAMB CHOPS, two French Lamb Chops, Broiled.....	3.25
NEW YORK or FILET MIGNON, <i>Broiled exactly as you prescribe</i>	4.25
TOP SIRLOIN, Broiled — <i>thick and delicious</i>	3.75
FRIED CHICKEN or SAUTE SEC.....	2.25
HAM AND EGGS.....	1.50
BACON AND EGGS.....	1.35

All A la Carte Items
on this Menu
served as a
Complete Dinner
75c extra.

Sandwiches

STEAK SANDWICH on Crispy Toast with Slices of Grilled Onion and Tomato, <i>Garnished</i>	2.25
Turkey Sandwich	1.00
Scallop Sandwich	1.00
Abalone Sandwich	1.00
Ground Sirloin Sandwich, Garnished.....	1.00

Vegetables

YOUR CHOICE OF OUR FRESH OR FROZEN VEGETABLES35

Potatoes

Baked Potatoes25	Hash Browned Potatoes35
French Fried Potatoes.....	.35	Long Branch Potatoes.....	.35
Potatoes au Gratin40

Beverages

Chocolate25	Coffee15
Iced Tea25	Tea15
Iced Coffee25	Milk15



Desserts

ICE CREAM or SHERBET — Popular Flavors.....	.30
CHEESE — Camembert, Liederkrantz or Roquefort.....	.35
GARLIC BREAD — .15; with Cheese.....	.20

All prices are our OPS ceiling prices or lower. A list showing our ceiling price for each item is available for your inspection.

Fontes Printing Co.  777 W. Grand. HL4-3394

0228—Cape Cod—8-20-52